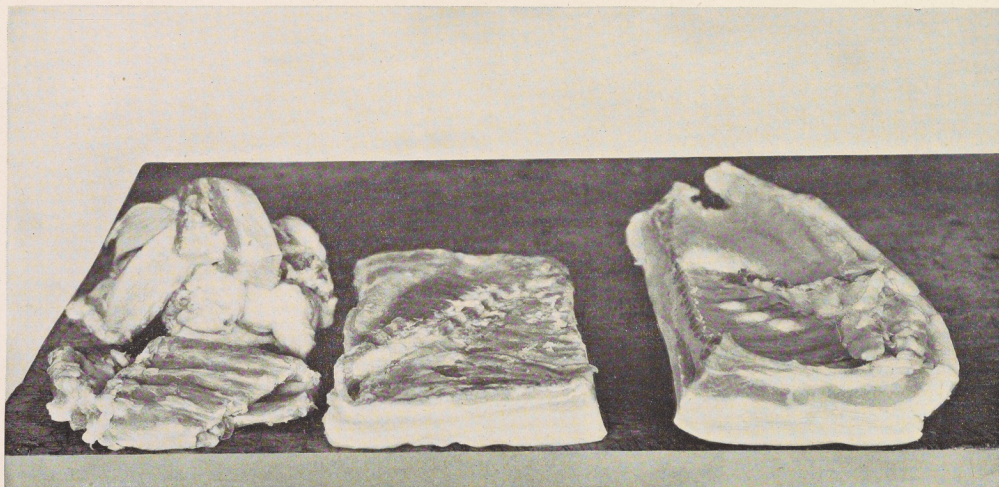
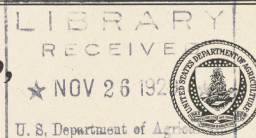


Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices



BACON, BACON TRIMMINGS, AND JOWL BACON



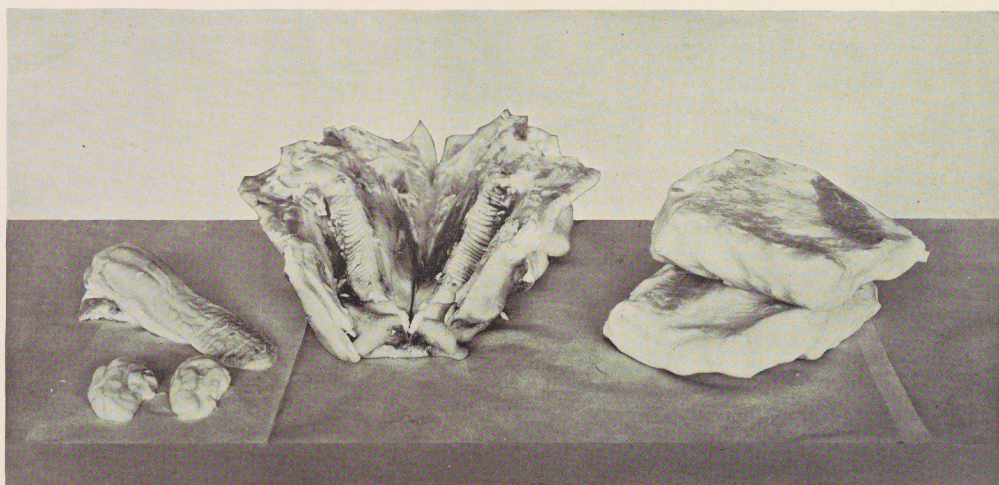
TRIMMINGS AND SPARERIBS

BACON

ROUGH, BACON PIECE

28007-C

Spareribs may be roasted, or they may be boiled until the meat falls from them. The meat from spareribs is used in making stews and pressed meat. The meat is cut from the trimmings and used in making sausage, and the fat is used for making lard. Bacon is salted and smoked before it is ready for use.



TONGUE AND BRAINS

HOG'S HEAD

JOWL BACON

28001-C

Jowl bacon is cured and smoked the same as other bacon, or it may be salted and cooked in baked beans and in other vegetables, or it may be broiled and used as a breakfast dish. The head is thoroughly cleaned by the removal of the teeth, nasal passage, and the like, and is simmered until the meat falls from the bones. The meat is used in stews and for pressed meats. The tongue is usually cured in brine and simmered until the skin can be pulled from it with ease. It is then ready for serving, sliced hot or cold. Brains are made into croquettes or scrambled with eggs.

Prepared by Office of Cooperative Extension Work, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.